

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Golf and Club Management

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2017

### GRM2-3 Curriculum Modification for 2017-18

Fanshawe College

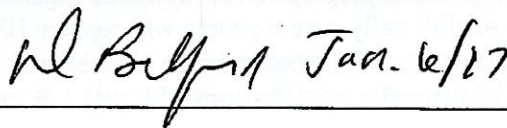
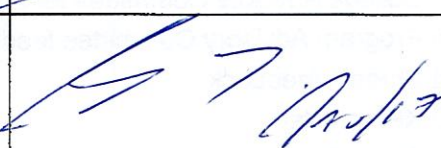
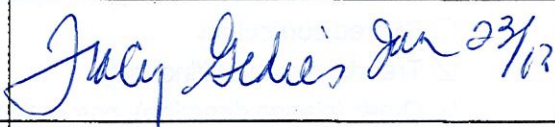

Follow this and additional works at: [https://first.fanshawec.ca/cae\\_tourismhospitalityculinary\\_golfclubmgmt\\_documentation](https://first.fanshawec.ca/cae_tourismhospitalityculinary_golfclubmgmt_documentation)

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# CURRICULUM MODIFICATION REQUEST FORM

## COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

### Program Requiring Changes

Program Title: Golf and Club Management		
Program Number: GRM2 & 3	Date Submitted: 1/5/2017	
Dean responsible for program: D. Belford	Chair: G. Masters	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input type="checkbox"/> W <input type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 201718	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 6/1/2012	
<div style="display: flex; justify-content: space-between;"> <span><i>I have read the reasons for the change and...</i></span> <span><i>Signature and date</i></span> </div>		
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 Jan. 6/17
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 Jan 17
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 Jan 23/17
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 Jan. 19/17

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

Removing:	Adding:
FDMG-1021	FDMG-1107
FDMG-1019	RECN-3020
SANI-1002	BEVR-1022
ACCT-1064	HOTL-1014
BEVR-1004	ECON-3008
HOTL-1003	
HOTL-3004	
ECON-6001	

The changes being made to this program are mainly a result of changes to courses that are shared with the Food and Beverage program (HOTL-1014 and FDMG-1107). There are additionally two new courses that are being added to the program. Golf Swing Analysis is a continuation of RECN-1028 Playing the Game. Students will analyze the physics of the golf swing and demonstrate teaching methodologies consistent with training techniques used by the PGA of Canada. This course will aid in preparation for students registering for the PGA of Canada Playing ability test (PAT). Additionally a new course will replace BEVR-1004 called Wine and Beer. This change will provide students with a better range of Food and Beverage education as a continuation from BEVR-1001. Additionally certifications of Level 1 Wine and Beer sommelier will be offered to students.

**2.0 Reason/Rationale for Changes**

**2.1 The reason for the change is based on:**

- ☐ A recent program review
- ☐ College Advisory Committee feedback
- ☒ Program Advisory Committee feedback
- ☒ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☐ Shared curriculum
- ☒ Trends in the field/industry
- ☒ Other (please describe): competition with other colleges

**2.2 Does the change support the College's Strategic Framework (mission, vision, values)?**

- ☒ Yes
- ☐ No (If no, please explain)

**2.3 What strategic goal(s) does the proposed change support?**

- ☒ Goal 1 - Enrolment growth
- ☐ Goal 2 - Flexible delivery options
- ☒ Goal 3 - Premier student experience
- ☐ Goal 4 - Sustainable College life

**3.0 Students**

**3.1 Will the change affect the cost of the program for students?**

- ☒ Yes
- ☐ No

**3.2 If yes, there will be an additional cost for:**

☒ Materials (Include details): Increased costs to BEVR-1022 and HOTL-1014 to allow students to complete examinations for industry recognized certifications for Service Excellence, WSET and Purd 'homme.

- ☐ Equipment (Include details):
- ☐ Other (Please describe):

**4.0 Program Learning Outcomes**

**4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])**

- ☒ Yes
- ☐ No

**4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?**

- ☒ No
- ☐ Yes (If yes, please explain)

**5.0 Relationships with Other Programs**

**5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?**

- ☒ No
- ☐ Yes

**5.2 What Schools/Campuses will be impacted by the proposed change?**

- ☐ School of Information Technology
- ☐ Lawrence Kinlin School of Business

- ☒ School of Tourism and Hospitality
- ☐ School of Health Sciences
- ☐ School of Human Services
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media
- ☐ School of Design
- ☐ School of Language and Liberal Studies
- ☐ Norton Wolf School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ Donald J. Smith School of Building Technology
- ☐ School of Transportation Technology
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No  
☐ Yes (If yes, please explain)

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes  
☐ No (If no, please explain)

7.2 Indicate:

- i) Total program hours before proposed change: 1290  
 ii) Total program hours after proposed change: 1200  
 iii) Level(s) in which the proposed change(s) occurs: yr 1 and yr 2

7.2.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes  
☐ No (If no, please explain)

<b>Local Certificate - 300 hours</b>	<b>Ontario College Certificate - 600 hours</b>
<b>Diploma - 1200 to 1400 hours</b>	<b>Advanced Diploma - 1800 to 2000 hours</b>
<b>Graduate Certificate - 600 hours</b>	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

- ☐ No  
☒ Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate - none required)</b>	<b>Diploma - 3 required (minimum of 1 must be an elective)</b>	<b>Advanced Diploma - 4 required (minimum of 2 must be electives)</b>
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7.4 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No  
☒ Yes

**Note:** In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).



APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Comments	Course Code	Proposed DA Courses	Total Hours	Total Credits
<b>Year 1</b>								
BUSI-1063	Business for Club Managers-Intro	45	3		BUSI-1063	Business for Club Managers-Intro	45	3
RECN-1040	Golf & Recreation in Canada	30	2		RECN-1040	Golf & Recreation in Canada	30	2
RECN-1028	Playing the Game	75	4		RECN-1028	Playing the Game	75	4
SANI-1002	Sanitation & Safety	15	1	Remove				
WRIT-1042	Reason & Writing 1-Tourism & Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism & Hospitality	45	3
FDMG-1021	Food & Beverage - Practical	75	2.5	remove, add	FDMG-1107	Service Introduction	90	4
FDMG-1019	Food & Beverage Service Theory	15	1	remove				
BEVR-1001	Mixology	45	1.5		BEVR-1001	Mixology	45	1.5
HORT-1042	Turf Management 1	30	2		HORT-1042	Turf Management 1	30	2
GEN-XXXX	General Education	45	3		GEN-XXXX	General Education	45	3
COMP-5054	Software Solutions	24	2		COMP-5054	Software Solutions	24	2
MGMT-1200	Leadership & Organizational Skills	40	3		MGMT-1200	Leadership & Organizational Skills	40	3
MKTG-1059	Marketing for Tourism & Hospitality (10 weeks)	45	3		MKTG-1059	Marketing for Tourism & Hospitality (10 weeks)	45	3
ACCT-1064	Principles of Accounting for Clubs	60	4	remove				
HOTL-1003	Guest Relations	30	2	Increased hrs	HOTL-1014	Guest Relations	45	3
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
HORT-5006	Turf & Course Design-Adv	48	3		HORT-5006	Turf & Course Design-Adv	48	3
DEVL-1039	Career Strategies	45	2.5		DEVL-1039	Career Strategies	45	2.5
				add	RECN-3020	Golf Swing Analysis	30	2
<b>TOTAL</b>		<b>757</b>	<b>45.5</b>	<b>TOTAL</b>			<b>727</b>	<b>44</b>
<b>Year 2</b>								
ACCT-3031	Principles of Accounting 2 for Clubs	40	4		ACCT-3031	Principles of Accounting 2 for Clubs	40	4
HOTL-3004	Food Beverage & Labour Cost Cont	45	4	remove				
MRCH-1012	Golf Shop Operations & Retail	40	4		MRCH-1012	Golf Shop Operations & Retail	40	4
MGMT-1160	Club-Project Management Strategies	30	3		MGMT-1160	Club-Project Management Strategies	30	3
COMM-3080	Comm for Tourism & Hospitality	45	5		COMM-3080	Comm for Tourism & Hospitality	45	5
HOSP-5001	Hospitality Human Resources Management	45	4		HOSP-5001	Hospitality Human Resources Management	45	4
BEVR-1004	Wines of the World	45	5	remove (remove mandatory Gen Ed), add	BEVR-1022	Wine & Beer	30	2
LAWS-3013	Law & Insurance-Hospitality Industry	30	3		LAWS-3013	Law & Insurance-Hospitality Industry	30	3
MGMT-5035	Golf & Club Facilities Management	60	6		MGMT-5035	Golf & Club Facilities Management	60	6
MGMT-5036	Golf & Club Management Capstone	48	5		MGMT-5036	Golf & Club Management Capstone	48	5
ECON-6001	World Economics	45	4	remove, add (new mandatory Gen Ed)	ECON-3008	Global Economics	45	4
MGMT-5052	Guest Membership Sales Management	30	3		MGMT-5052	Guest Membership Sales Management	30	3
FINA-1027	Personal Finance	30	3		FINA-1027	Personal Finance	30	3
<b>TOTAL</b>		<b>533</b>	<b>53</b>	<b>TOTAL</b>			<b>473</b>	<b>42</b>
<b>PROGRAM TOTAL</b>		<b>1290</b>	<b>98.5</b>	<b>PROGRAM TOTAL</b>			<b>1200</b>	<b>86</b>



## Degree Audit Report

Catalog: 2017/2018

**Program:** GRM2  
**Department:** THS - Tourism & Hospitality  
**Academic Level:** PS  
**CCD:** 8 - 4AcadSem/1200-1400hrs  
**Credential:** Ontario College Diploma  
  
**Grade Scheme:** LG2  
**Major:** GRM3 - Golf and Club Management  
**Co-Op Indicator:** Mandatory Co-op

Name: Golf and Club Management (Co-op)

Div: THS - Tourism &amp; Hospitality Division

## Academic Program Requirement

**Total Credits:** 83.00  
**GPA Requirement:** 2.000  
**Minimum Grade:** D

**Residency Reqmt:** 21.00  
**Residency Reqmt GPA:** 2.000

## Academic Requirement: GRM2.17 Golf &amp; Club Management

**Major:** GRM3  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.000  
**Minimum Grade:**

## Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course  
 Take all of the following Mandatory Courses:

add: *REC N-3020 Golf Swing 30.00 2.00*  
 add: *REC N-45.00 3.00 Analysis*  
 add: *HOTL-1014 Guest Relations*

		Total Hours	Total Credits	GE
	BUSI-1063 Business for Club Managers-Intro	45.00	3.00	
	REC N-1040 Golf & Recreation In Canada	30.00	2.00	
	REC N-1028 Playing the Game	75.00	4.00	
remove:	<del>SANI-1002 Sanitation &amp; Safety</del>	<del>15.00</del>	<del>1.00</del>	
	WRIT-1042 Reason & Writing 1-Tourism & Hospitality	45.00	3.00	
remove:	<del>FDMG-1021 Food &amp; Beverage - Practical</del>	<del>75.00</del>	<del>2.50</del>	
remove:	<del>FDMG-1019 Food &amp; Beverage Service Theory</del>	<del>15.00</del>	<del>1.00</del>	
	BEVR-1001 Mixology	45.00	1.50	
	HORT-1042 Turf Management 1	30.00	2.00	
	DEVL-1039 Career Strategies	45.00	2.50	
	COMP-5054 Software Solutions	24.00	2.00	
	MGMT-1200 Leadership & Organizational Skills	40.00	3.00	
	MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	
	ACCT-1064 Principles of Accounting for Clubs	60.00	4.00	
remove:	<del>HOTL-1003 Guest Relations</del>	<del>30.00</del>	<del>2.00</del>	
	FDMG-1039 Dining for Professional Success	45.00	3.00	**
	HORT-5006 Turf & Course Design-Adv	48.00	3.00	
	COOP-1020 Co-operative Education Employment Prep	6.00	1.00	

## Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
	ACCT-3031 Principles of Accounting 2 for Clubs	40.00	3.00	
remove:	<del>HOTL-3004 Food-Beverage &amp; Labour Cost Control</del>	<del>45.00</del>	<del>3.00</del>	
	MRCH-1012 Golf Shop Operations & Retail	40.00	3.00	
	MGMT-1160 Club-Project Management Strategies	30.00	2.00	

## Degree Audit Report

COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
<del>remove</del> BEVR-1004	<del>Wines of the World</del>	<del>45.00</del>	<del>3.00</del>
MGMT-5052	Guest Membership Sales Management	30.00	2.50
LAWS-3013	Law & Insurance-Hospitality Industry	30.00	2.00
MGMT-5035	Golf & Club Facilities Management	60.00	4.00
MGMT-5036	Golf & Club Management Capstone	48.00	3.00
HOSP-5001	Hospitality Human Resources Management	45.00	3.00
<del>remove</del> ECEN-6001	<del>World Economics</del>	<del>45.00</del>	<del>3.00</del>
FINA-1027	Personal Finance	30.00	2.00

## Subrequirement: Gen Ed - Electives

Take 3 General Education Credits -  
Normally taken in Level 1

add: BEVR-1022 Wine & Beer 30.00 2.00

add: ECEN-3008 - Global Economics 45.00 4.00 \*\*

## Subrequirement: Program Residency

Students Must Complete a Minimum of 21 credits in this  
program at Fanshawe College to meet the Program Residency  
requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

Department and Date:

Date:

General Education Approved By (as appropriate):

Date:

TS  
Jan 23/17

## Degree Audit Report

Catalog: 2017/2018

Program: GRM3  
 Department: THS - Tourism & Hospitality  
 Academic Level: PS  
 CCD: 8 - 4AcadSem/1200-1400hrs  
 Credential: Ontario College Diploma

Name: Golf and Club Management

Grade Scheme: LG2  
 Major: GRM3 - Golf and Club Management  
 Co-Op Indicator: N/A

Div: THS - Tourism &amp; Hospitality Division

## Academic Program Requirement

Total Credits: 82.00  
 GPA Requirement: 2.000  
 Minimum Grade: D

Residency Reqmt: 21.00  
 Residency Reqmt GPA: 2.000

## Academic Requirement: GRM3.17 Golf &amp; Club Management

Major: GRM3  
 Grade Scheme: LG2  
 Minimum GPA: 2.000  
 Minimum Grade:

## Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course

Take all of the following Mandatory Courses:

add: RECN-3022 Golf Swing Analysis 36.00 2.00			
add: HOTEL-1014 Guest Relations 45.00 3.00			
		Total Hours	Total Credits
BUSI-1063	Business for Club Managers-Intro	45.00	3.00
RECN-1040	Golf & Recreation in Canada	30.00	2.00
RECN-1028	Playing the Game	75.00	4.00
remove: SANI-1002	Sanitation & Safety	15.00	1.00
WRIT-1042	Reason & Writing 1-Tourism & Hospitality	45.00	3.00
remove: FBMG-1021	Food & Beverage-Practical	75.00	2.50
remove: FBMG-1019	Food & Beverage-Service Theory	15.00	1.00
BEVR-1001	Mixology	45.00	1.50
HORT-1042	Turf Management 1	30.00	2.00
DEVL-1039	Career Strategies	45.00	2.50
COMP-5054	Software Solutions	24.00	2.00
MGMT-1200	Leadership & Organizational Skills	40.00	3.00
MKTG-1059	Marketing for Tourism & Hospitality	45.00	3.00
ACCT-1064	Principles of Accounting for Clubs	60.00	4.00
remove: HOTEL-1003	Guest Relations	30.00	2.00
FDMG-1039	Dining for Professional Success	45.00	3.00
HORT-5006	Turf & Course Design-Adv	48.00	3.00

## Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
ACCT-3031	Principles of Accounting 2 for Clubs	40.00	3.00	
remove: HOTEL-3004	Food-Beverage & Labour Cost Control	45.00	3.00	
MRCH-1012	Golf Shop Operations & Retail	40.00	3.00	
MGMT-1160	Club-Project Management Strategies	30.00	2.00	
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	

## Degree Audit Report

remove: BEVR-1004	Wines of the World	45.00	3.00	**
MGMT-5052	Guest Membership Sales Management	30.00	2.50	
LAWS-3013	Law & Insurance-Hospitality Industry	30.00	2.00	
MGMT-5035	Golf & Club Facilities Management	60.00	4.00	
MGMT-5036	Golf & Club Management Capstone	48.00	3.00	
HOSP-5001	Hospitality Human Resources Management	45.00	3.00	
remove: ECON-6001	World Economics	45.00	3.00	
FINA-1027	Personal Finance	30.00	2.00	

**Subrequirement: Gen Ed - Electives**  
 Take 3 General Education Credits -  
 Normally taken in Level 1

add: BEVR-1022 Wine & Beer 30.00 2.00

add: ECON 3008 Global Economics 45.00 4.00 \*\*

**Subrequirement: Program Residency**

Students Must Complete a Minimum of 21 credits in this  
 program at Fanshawe College to meet the Program Residency  
 requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

General Education Approved By (as appropriate):

Department and Date:

Date:

Date:

PROGRAM MAPPING (Golf and Club Management)													
Year One													
PROGRAM VOCATIONAL LEARNING OUTCOMES													
2 - Intermediate													
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:52220)													
1. Identify the inherent risks associated with operating a healthy and safe golf and recreational club environment.					1		1						
2. Apply contemporary business administration skills to the management of golf and recreational club facilities.	1	1						1					
3. Contribute to the effective coordination of a golf and recreational club operations.							1						
4. Apply the principles of marketing, sales and merchandising as it relates to various business operations within club facilities.					1								
5. Contribute to the implementation of ongoing strategies for optimal customer service and relations.			1		1	1							
6. Apply the fundamental principles and techniques necessary for maintenance and sustainability of golf and recreational club facilities.													
7. Research and plan strategically for the effective operation of golf and recreational club facilities.	1	1					1			1			
8. Contribute to strategies for effectively managing the performance and development of staff and volunteers.	1	1	1					1					
9. Develop entrepreneurial strategies for the operation and management of golf and club facilities.	1												
10. Demonstrate effective Food and Beverage service delivery & management, including customer service and coordination of special events.					2	1							
11. Adapt to various and changing technologies, systems and applications for the golf & club management industry.							1			1			
12. Support the maintenance/care regime needed in order to sustain the turf and garden areas of the golf and/or recreational club facility.							1					3	
<b>TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>5</b>	<b>2</b>	<b>0</b>	<b>3</b>	<b>4</b>	<b>3</b>	<b>4</b>
V = Vocational Courses E = Essential Employability Skills Courses GM = General Education (mandatory) G = General Education (elective)													
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course													
PROGRAM COORDINATOR: Rob Foster													
ACADEMIC CHAIR: Gary Masters													
Date Completed:													

PROGRAM MAPPING (Golf and Club Management)												
PROGRAM VOCATIONAL LEARNING OUTCOMES												
2 - Intermediate												
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:52220)												
1. Identify the inherent risks associated with operating a healthy and safe golf and recreational club environment.	ACCT-3031 Principles of Accounting 2 for Clubs	MROH-1012 Golf Shop Operations & Retail	MGMT-1160 Club-Project Management Strategies	COMM-3080 Communication for Tour/Shop	BEVR-1022 Wine & Beer	MGMT-5052 Guest Membership Sales Management	LAWB-3013 Law & Insurance-Hospitality Industry	MGMT-5035 Golf & Club Facilities Management	MGMT-5036 Golf & Club Management Capstone	MGMT-5001 Hospitality Human Resources Management	ECON-3008 Global Economics	FINA-1027 Personal Finance
2. Apply contemporary business administration skills to the management of golf and recreational club facilities.	1	1				2	2	1	2	3	2	
3. Contribute to the effective coordination of a golf and recreational club operations.	2	1	1			2	3	1	3			
4. Apply the principles of marketing, sales and merchandising as it relates to various business operations within club facilities.		3										
5. Contribute to the implementation of ongoing strategies for optimal customer service and relations.		2	1			2						
6. Apply the fundamental principles and techniques necessary for maintenance and sustainability of golf and recreational club facilities.	2						2	1				
7. Research and plan strategically for the effective operation of golf and recreational club facilities.	2		1				2		2			
8. Contribute to strategies for effectively managing the performance and development of staff and volunteers.							1		3	3		
9. Develop entrepreneurial strategies for the operation and management of golf and club facilities.	3	2				2		1	3		2	
10. Demonstrate effective Food and Beverage service delivery & management, including customer service and coordination of special events.												
11. Adapt to various and changing technologies, systems and applications for the golf & club management industry.		1										
12. Support the maintenance/care regime needed in order to sustain the turf and garden areas of the golf and/or recreational club facility								1				
<b>TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE</b>	6	6	3	0	0	4	5	5	5	2	2	0
V = Vocational Courses E = Essential Employability Skills Courses												
GM = General Education (mandatory) GE = General Education (elective)												
<b>NB - Only indicate the outcomes that are Taught &amp; Evaluated (TE or TRE) in a course</b>	Analysis of Mapping Results:											
<b>PROGRAM COORDINATOR:</b> Rob Foster												
<b>ACADEMIC CHAIR:</b> Gary Masters												
<b>Date Completed:</b>												

PROGRAM MAPPING (Golf and Club Management)																			
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES				Year One															
4 = R      6 = RE      6 = TE      7 = TRE				BUSI-1063 Business for Club Managers - Intro	RECN-1040 Golf & Recreation in Canada	RECN-1028 Playing the Game	WRIT-1042 Reason & Writing 1 - Tourism & Hospitality	FDMG-1021 Food & Beverage - Service Introduction	BEVR-1001 Mixology	HORT-1042 Turf Management 1	DEVL-1038 Career Strategies	GEED-XXXX General Education Elective	COMP-5054 Software Solutions	MGMT-1200 Leadership & Organizational Skills	MKTG-1059 MARKETING FOR Tour/Hosp	RECN-3020 Golf Swing Analysis	HOTL-1014 Guest Relation	FDMG-1039 Dining for Professional Success	HORT-5008 Advanced Turf & Course Design
T = Taught      R = Reinforced      E = Evaluated																			
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:62220)																			
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.				TR	R	R		TR	R	R	TR		R	RE	RE	R	TRE	RE	R
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.				TRE	RE	R		TR	R	R	R		TR	RE	TE	R	TE		R
3. execute mathematical operations accurately.				R		TRE		T	T	TRE			RE			TRE			TRE
4. apply a systematic approach to solve problems.				R		TRE		R	R	TRE	R		TRE		R	TRE	TR	R	TRE
5. use a variety of thinking skills to anticipate and solve problems.				RE		R		TR	T	TRE	R		TRE		TE	TR	TRE	R	TRE
6. locate, select, organize, and document information using appropriate technology and information systems.				RE	RE	R			R	TRE	TRE		RE	RE	TE	RE		RE	TRE
7. analyze, evaluate, and apply relevant information from a variety of sources.				TRE	RE	R		TRE	T	TRE	TRE		TRE	RE	TE	TRE	TRE	RE	TRE
8. show respect for the diverse opinions, values, belief systems, and contributions of others.				R	R	R		RE		R	R		R	R	R	R	TRE	RE	R
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.				TRE	RE	TRE		TE		R	R		R	RE	RE	R	T	RE	R
10. manage the use of time and other resources to complete projects.				TRE	RE	R		E	T	RE	R		RE	RE	RE	TRE		R	RE
11. take responsibility for one's own actions, decisions, and consequences.				R	RE	R		E	R	RE	R		R	R	R	R	TRE	R	RE
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE				11	8	11	0	10	9	11	10	0	11	8	10	11	8	8	11
PROGRAM COORDINATOR: Rob Foster																			
ACADEMIC CHAIR: Gary Masters																			
Date Completed:																			



PROGRAM MAPPING (Golf and Club Management)																												
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES				Year 2																								
				ACCT-3031 Principles of Accounting 2 for Clubs	MRCH-1012 Golf Shop Operations & Retail	MGMT-1160 Club-Project Management Strategies	COMM-3080 Comm for Tourism and Hospitality	BEVR-1022 Wines & Beer	MGMT-5052 Guest Membership Sales Management	LAWS-3080 Law & Insurance-Hospitality Industry	MGMT-5035 Golf & Club Facilities Management	MGMT-5038 Golf & Club Management Capstone	HOSP-5001 Hospitality Human Resources Management	ECON-3008 Global Economics	FINA-1027 Personal Finance													
4 = R      5 = RE      6 = TE      7 = TRE																												
T = Taught      R = Reinforced      E = Evaluated																												
The graduate has reliably demonstrated the ability to: (Source: MTCU Code :52220)																												
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.				R	TRE	TRE		R	R	E	R	TRE	TRE			RE												
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.				R	RE	TRE		RE	R	E	R	TRE	TRE	R		RE												
3. execute mathematical operations accurately.				TRE	RE	TRE					TRE	TRE	R	R		RE												
4. apply a systematic approach to solve problems.				TR	RE	TRE		TE	E	R	TRE	TRE	RE	R		RE												
5. use a variety of thinking skills to anticipate and solve problems.				TRE	TRE	TRE		TE	E	R	R	TRE	RE	E		R												
6. locate, select, organize, and document information using appropriate technology and information systems.					E	R			E	E	TRE	RE	TRE	R		RE												
7. analyze, evaluate, and apply relevant information from a variety of sources.				T	RE	R		TRE	R	E	R	RE	RE	E		RE												
8. show respect for the diverse opinions, values, belief systems, and contributions of others.				R	RE	R		R	T	R	RE	RE	RE	E														
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.				TRE	TRE	TRE		TRE	E	E	TRE	RE	TRE	R		RE												
10. manage the use of time and other resources to complete projects.				TRE	TRE	R		TRE	E	E	R	TRE	RE	E		R												
11. take responsibility for one's own actions, decisions, and consequences.				RE	RE	R		TRE	E	E	R	R	RE	E		R												
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE				10	11	11	0	9	10	10	11	11	11	10		10												
PROGRAM COORDINATOR: Rob Foster																												
ACADEMIC CHAIR: Gary Masters																												
Date Completed:																												